

CINDY PAWLCYN NAPA VALLEY

MUSTARDS GRILL • CINDY'S BACKSTREET KITCHEN • GO FISH

CATERING INFORMATION & GUIDELINES

YOUR EVENT WILL INCLUDE:

- Customized menus for your occasion
- Coffee service and Bread service
- Full beverage service (wine, beer, liquor, etc.) is available
- Arrangement for rental items, entertainment or any florals needed
- Wine paired menus and chef's tasting menus are our specialty
- Knowledgeable and experienced consultation to help you plan your event from beginning to end
- Professional service staff to exceed you and your guests expectations
- Set-up and clean up of catered areas
- Five-hours of event time
- A fully insured and licensed company

MENUS

Please see the following sample menus and options. Depending on the seasonal availability and cooking capabilities at the event site, some menu items may not be available for your event. Menus can be customized for a client's particular needs/wine pairings.

MINIMUM REQUIRED

A food and beverage minimum is required for dinner: \$1500 (Sunday-Friday dinner) or \$2500 (Friday-Saturday dinner) and lunch: \$1500 (Monday-Friday) or \$2000 (Saturday-Sunday). If the minimum is not spent in food and beverage, additional charges for staff may apply. For holiday weekends (and/or holidays) and groups more than 30 miles away from the town of St. Helena, additional charges may apply.

RENTAL EQUIPMENT/SUPPLIES

China, flatware and coffee service supplies are included for groups of up to 100 guests. If the event site does not have the proper cooking equipment needed, some or all of the cooking equipment may need to be rented at the cost to the client. Glassware, linens, tables, chairs, and any other items needed to assure a successful event are additional. All items needed, will be rented with the local rental company at a cost to the client. Rentals needed will be confirmed upon menu, site inspection & guaranteed number of guests.

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For your next event, please contact:
Christine Rizzo-Murphy, Special Events Manager
Phone: 707-536-6606 Email: Christine@CindyPawlcyn.com

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STAFFING & SALES TAX

A 20% service charge on all food & beverage charges or a minimum service charge of \$225 for dinner or \$175 for lunch per server (whichever is greater) & local sales of 8.75% is applicable to all costs. For groups that exceed the five hours of event time included OR any events that need additional staffing due to the menu, site or length of event, additional staffing charges may apply. Groups with extensive labor set up/breakdown may occur additional labor charges. Confirmation of staff requirements will be confirmed upon site inspection, menu details & guaranteed number of guests.

GUEST COUNT CONFIRMATION

Menu prices are based on a guaranteed minimum number of guests. It is the client's responsibility to notify the special events manager with the final guest count no later than (5) working days prior to the event. If we are not notified within (5) working days, the estimated number of guests will be used as the guaranteed number of guests.

DEPOSIT AND PAYMENT TERMS

To confirm a catered event, the signed contract and a deposit of 50% of the estimated charges will be due. The balance of the total charges will be due five-business days preceding the event. ALL events must have a credit card on file with the special events manager, any overages will be charged to the credit card on file or a personal/business check can be mailed within one week after the event for the balance.

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PASSED APPETIZERS

From the Sea

Seared Rare Ahi Tuna, *wasabi cream, housemade sesame crackers*

Spicy Tuna Handrolls

Mini Crab Cakes, *cayenne-sherry aioli*

Grilled Hamachi, *black sesame cracker*

Salmon Tartare, *potato gaufrette, lemon crème fraiche, chives*

"Fish n' Chips", *sand dabs, shoestring fries, tartar, in a martini glass*

Dungeness Crab Crepes, *marscapone cheese*

Salt-Crusted Gulf Prawns, *sweet and sour dipping sauce*

From the Land

Duck Breast Crostini, *apple salad*

Flat Iron Steak Crostini, *green peppercorn sauce*

Slow Smoked BBQ Pork Sliders

Sweet Gorgonzola stuffed Dates, *crispy bacon and walnuts*

Chicken Satay, *peanut dipping sauce*

Lamb Sliders *housemade potato bun, mustard*

Mongolian Pork Skewers

From the Gardens

Crispy Flatbread, *local cheeses, caramelized onions, garlic, chives*

Wild Mushroom, Caramelized Onion and Apple Tartlet, *ruby port*

Vegetable Spring Rolls, *basil citrus sauce*

Grilled Portabella Mushrooms, *roasted garlic, ruby port*

Mini Guacamole–Cheese–Pumpkin Seed Tostaditas

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PASSED APPETIZERS

"From "The Book"
Big Small Plates Cookbook

Vegetable Lettuce Wrap, *ginger sesame dressing*

Mushroom Arancini, *Heirloom tomato sauce*

Gougeres

Cheesy Wonder Crackers

Salt Cod Cakes, *aioli*

Thai-Style Fish Cakes, *Erasto's Nuoc Cham, Sriracha sauce*

Serrano Ham Wrapped Prawns, *Piquillo vinaigrette and watercress*

Dungeness Crab-Sweet Potato-Corn Fritters

Colombian-Style Pork Empanadas

Chicken "Satay" *in a lettuce cup, lemon olive oil vinaigrette*

Miso-Glazed Beef *in lettuce cups*

Grilled Beef "Sticks", *tomato-lemongrass salsa*

Black Pepper and Garlic Chicken Wings

Rabbit Tostaditas, *cumin-scented black beans and lime crème fraiche*

Halibut Tostaditas, *jicama slaw*

Mini Duck Burgers, *Shiitake mushroom ketchup, Chinese mustard sauce*

Spicy Lamb Burgers, *Vietnamese herb salad, tamarind vinaigrette*

Hobb's Smoked Salmon, *curried egg salad, rye toasts*

Crostini of Roasted Peppers, *anchovies, capers*

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APPETIZER STATIONS

Sushi Station

"Sample"

Nigiri/Sashimi: Maguro, Tuna – Hamachi, Yellowtail – Sake, Salmon

Hand Rolls: Vegetable, Avocado & Cucumber,
Rock n' Roll, fresh water eel and avocado and Spicy Tuna Roll

Edamame, Pickled Ginger, Wasabi, Soy

Have us create a sushi station with all of your favorites...

Pizza Station

"Sample"

Housemade pizza dough, fresh mozzarella, gorgonzola
roasted garlic, basil, tomatoes, mushrooms
Italian sausage, prosciutto, boquerones,
bell peppers, olives, fresh onions, caramelized onions, marinara, pesto

Specialty Pizzas:

Pear-Gorgonzola-Roasted Garlic Pizza

Classic Margherita Pizza

Prosciutto, Tomato, Wild Mushroom Pizza

Have us create a pizza station with all your favorites...

Oysters on the Half Shell

mignonette, cocktail sauce and more...

Chips and Dip

Housemade Plantain and Potato Chips
Mojo, guacamole, creamy cilantro-garlic dip

Classic Vegetable Crudite

Raw and Grilled Vegetables, *aioli, romesco*

Artesian Cheese Station

Local and Imported Cow, Goat and Sheep Cheeses
crostini, fresh breads, nuts, honey, fresh & dried fruit

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SALADS and SOUP STARTERS

Garden Greens and Herbs, *candied pecans, cabernet vinaigrette*

Three Greens, *creamy Maytag blue cheese, spiced pistachios*

Spinach, *soft boiled egg, crispy bacon, maple vinaigrette*

Avocado & Papaya, *baby mache, hazelnuts, papaya seed dressing*

'Little Gem'- *little gem lettuces, green goddess dressing,*

Go Fish Caesar, *boquerones, creamy garlic dressing*

Hail Caesar...*the classic Caesar salad*

Seasonal Housemade Soup

SECOND COURSES

Grilled Scallops, *creamy polenta, Meyer lemon buerre blanc*

Stuffed Piquillo Peppers, *cumin braised beef, charred tomato salsa*

Oven Roasted Wild Mushrooms, *Pedro Ximenez sherry,
Bellwether Farms fromage blanc, grilled polenta*

Rabbit Tostada, *red chile salsa, black beans, feta*

Hawaiian Ahi Poke, *wasabi tobiko, wonton chips*

Sweet Corn Tamales, *wild mushrooms,
tomatillo-avocado salsa, pumpkin seeds*

Manila Clams, *garlic, white wine, butter*

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ENTREES

Meats

Grilled New York Steak, *wild mushrooms, gruyere potato gratin, seasonal vegetable, cabernet reduction*

Grilled Hanger Steak, *caramelized onion jam,
roasted potatoes, watercress sauce*

Veal Chop, *roasted red bell pepper and black olive relish*

Mustards Famous Mongolian Pork Chop
sweet & sour red cabbage, mashed potatoes, housemade mustard

Zinfandel Braised Short Ribs, *clubhouse style-horseradish
mashed potatoes, garden vegetables*

Half-Slab Barbecued Baby Back Ribs
horseradish cole slaw, grilled yams and sweet potatoes

Ebans Way Braised Lamb Shank, *mashed potatoes, seasonal vegetables*

Grilled Lamb Chops, *papas bravas, red wine-herb butter glaze*

Filet Mignon, *truffle butter, crispy matchstick potatoes,
seasonal vegetables*

Poultry

Chipotle Quail, *polenta, salsa, fresh seasonal vegetables,
fragrant basmati rice*

Tea Smoked Peking Duck with *100 almond sauce*

Pollo Loco, *chopped avocado salsa & stuffed green chile*

Lemon and Garlic Chicken, *garlic mashed potatoes, garden vegetables*

Anchiote-Marinated Chicken Breast, *black beans, mango salsa*

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ENTREES

continued...

From the Sea

Black Cod, miso marinade, bok choy, rice cake, shiitake broth

Sole Almondine sautéed spinach, California almonds

Tai Snapper roasted fingerling potatoes, confit shallots, tapenade

Grilled Whole Maine Lobster, drawn garden herb butter

*Fish Tostadas, guajillo and avocado tomatillo salsas,
black beans, queso fresco, cabbage slaw*

*Almond Wood Grilled Monkfish, braised Savoy cabbage,
Hobb's smoked bacon, sweet mustard sauce*

Sea Bass, sake braised shiitake mushrooms, garden vegetables

Glazed Scallops, almond-caper butter sauce, spinach, mashed potatoes

Non-Meat Eaters

Incredible Mushroom Tamales, creamy grits & chard, Yucatecan salsa

Potato Gnocchi, garden carrot sauce, fresh vegetables, Parmesan cheese

Root Vegetable Risotto, Artisan cheeses, garden herbs

Rigatoni Pasta, wild mushrooms, light cream, Sardo Pecorino

Penne Pasta, cauliflower, sweet peas

****Most seafood and non-meat entrees can be
made smaller as a second course, before entree***

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SWEET ENDINGS

Chocolate Truffle Tart, housemade ice cream and caramel sauce

*Double Trouble Chocolate Mousse Cake
bittersweet chocolate with dark chocolate mouse, chantilly cream*

Double Chocolate Crème Brulee, toasted almond brown sugar shortbread

*Campfire Pie...toasted marshmallow fluff, fudgy chocolate,
almond ding and Oreo cookie crust*

*Jack Daniel's Chocolate-Pecan Cake
bourbon whipped cream & caramelized cocoa nibs*

Apple Pie, walnut-praline ice cream

Lime Tart, macadamia nut crust, mango & chantilly cream

*Mustards Famous Lemon-Lime Tart
ridiculously tall brown sugar meringue*

Fresh Seasonal Fruit Galette

*Banana-Rum Ice Cream Sandwich
housemade banana bread, almond toffee*

Old Fashioned Cheesecake, gingersnap crust, fruit compote

Classic New York Style, Cheesecake, seasonal berries

Lemon-Buttermilk Pudding Cake, chantilly cream, fresh berries

Tres Leche Cake, fresh berry sauce

Vanilla Bean Panna Cotta, fresh citrus compote

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CINDY'S BACKSTREET KITCHEN

SAMPLE "FAVORITES" MENU

Passed Appetizers

Mini Crab Cakes, *cayenne and sherry aioli*
Mini Duck Burgers, *Shiitake mushroom ketchup*
Crispy Flatbread, *local cheeses, caramelized onions, garlic, chives*

Seated Menu

Forni Brown Mixed Greens
Cindy's spiced pecans, pears and wild honey vinaigrette

Entrée

(please select one)

Wood Oven Duck, *potato croquettes, marsala sauce*
~OR~
Pollo Loco, *chopped avocado salsa & stuffed green chile*

Cheese Course

Goat, Sheep and Cows Milk Cheeses
*Classic Accompaniments of honey, crostini, breads,
nuts, fresh seasonal & dried fruit*

Dessert

Campfire Pie...*toasted marshmallow fluff, fudgy chocolate,
almond ding and Oreo cookie crust*

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MUSTARDS GRILL

SAMPLE "FAVORITES" MENU

PASSED APPETIZERS

Seared Rare Ahi Tuna, *wasabi cream, housemade sesame crackers*
Lamb Sliders *housemade potato bun, mustard*
Vegetable Lettuce Wrap, *ginger sesame dressing*

SEATED MENU

First Course

Three Greens, *creamy Maytag blue cheese, spiced pistachios*

Entrée

(please select one)

Famous Mongolian Pork Chop
sweet & sour red cabbage, housemade mustard

OR

Grilled Hanger Steak, *caramelized onion jam, potatoes, watercress sauce*

Cheese Course

Goat, Sheep and Cows Milk Cheeses
*Classic Accompaniments of honey, crostini, breads,
nuts, fresh seasonal & dried fruit*

Dessert

Famous Lemon-Lime Pie
ridiculously tall brown sugar meringue

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GO FISH

SAMPLE "FAVORITES" MENU

PASSED APPETIZERS

Spicy Tuna Handrolls
Liberty Duck Crostini, *apple and pear salad*
Wild Mushroom, Caramelized Onion and Blue Cheese Tartlet

SEATED MENU

First Course

'Little Gem'
little gem lettuces, green goddess dressing, tomatoes, cucumbers, radishes

Entrée

(Please select one)

Tai Snapper, *roasted fingerling potatoes, confit shallots, tapenade*
OR
Miso Marinated Black Cod, *crispy rice cake, shiitake broth*

Cheese Course

Goat, Sheep and Cows Milk Cheeses
*Classic Accompaniments of honey, crostini, breads,
nuts, fresh seasonal & dried fruit*

Dessert

Double Chocolate Crème Brulee
toasted almond brown sugar shortbread

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LIGHT LUNCH BUFFET

Please select TWO:

Pasta Salad, garden vegetables, pesto

Garden Mixed Green Salad, three-mustard vinaigrette

Potato Salad, classic style with warm bacon

Potato Salad, sweet and sour vinaigrette

Cole Slaw, creamy horseradish, apples, golden raisins

Please select TWO:

Grilled Chicken Sandwiches, eggplant relish and ramesco sauce

Smoked Turkey, Bacon and Grilled Apple Sandwiches

Smoked Ham and Jarlsberg Cheese Sandwiches, basil mayonnaise

Grilled Eggplant and Zucchini Sandwiches, muffuletta mix

BBQ Pulled Pork Sandwiches

Tuna Nicoise Salad

Smoked Fish Waldorf Salad

Classic Cobb Salad

Chinese Chicken Salad

Dessert

Housemade Cookies and Brownies

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LUNCH BUFFET

Please select TWO:

Mixed Green Salad, *apples, candied pecans, maple-sherry vinaigrette*

Pasta Salad, *garden vegetables, pesto*

Potato Salad, *classic style with warm bacon*

Cole Slaw, *creamy horseradish, apples, golden raisins*

Classic Caesar Salad

Please select TWO:

Salmon Roulade, *kalamata olives, oranges and celery relish*

Sea Bass, *piquillo pepper sauce and garden greens*

Chicken Paillard, *seasonal vegetables, herb-grilled onion vinaigrette*

Crepes "Croque Monsieur," *horseradish-mustard cream*

Mustards Famous BBQ Baby Back Ribs

Stuffed Piquillo Peppers, *cumin beef, charred tomato sauce*

Wild Mushroom Lasagna

Mini Desserts

Housemade Assorted cookies, Lemon Bars, Chocolate Cakes

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DINNER BUFFET

Please select TWO:

Garden Greens and Herbs, candied pecans, cabernet vinaigrette

Three Greens, creamy Maytag blue cheese, spiced pistachios

Spinach, soft boiled egg, crispy bacon, maple vinaigrette

Haricots Verts, New Potato and Torpedo Onion Salad

Classic Caesar Salad

Please select TWO:

Mustards Lemon-Garlic Chicken

Penne Pasta, morel mushrooms, garlic and sage

Green and White Lasagna Cannelloni, fresh vegetables and sausage

Slow Roasted Lamb Leg, cabernet reduction

Whole Salt Crusted Halibut, salsa verde

Hanger Steak, caramelized onion jam, watercress sauce

Please select TWO:

Fresh Seasonal Vegetables

Roasted Potatoes, rosemary and garlic

Mustards' Mashed Potatoes

Grilled Yams and Yukon Gold Potatoes, harissa

Fresh Seasonal Vegetable Succotash

Mini Desserts

Assorted Cookies, Tart Tatins, Lemon Bars, Chocolate Cakes

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